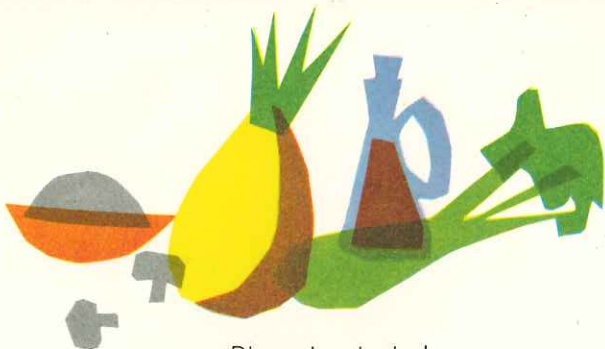


ARMOUR STAR
CANNED MEATS

**MAIN
MEAL**
dishes



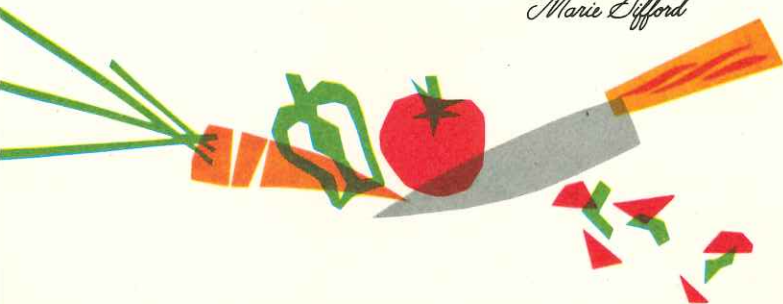
Dinner in minutes!

Sound like magic? Even the magician's wand can't perform the tricks you're able to do when there's plenty of Armour Star Canned Meats on your kitchen shelf.

Here you'll find many a way to create new and exciting main dishes for your family. Convenient, versatile canned meats are thrifty, too—there's no bone or fat to trim away. All that's in the can is food for serving.

See that your shelf is stocked with a variety of Armour Star Canned Meats. You'll have the makings for dishes of distinction you'll be proud to serve family and guests.

Marie Elyford





SOUTH SEA ISLAND TREET

1 can Treet
1 tablespoon cornstarch
1 cup water
 $\frac{1}{3}$ cup pineapple juice
1 tablespoon vinegar
 $\frac{1}{2}$ teaspoon Worcestershire sauce
1 teaspoon soy sauce

$\frac{1}{4}$ teaspoon prepared mustard
1 (9-ounce) can pineapple slices, drained and cubed
1 tomato, cubed
 $\frac{1}{2}$ green pepper, sliced
 $\frac{1}{2}$ cup chopped celery
3 cups cooked rice

Cut Treet into $\frac{3}{4}$ -inch cubes and brown lightly in a fry pan. Combine cornstarch, liquids and seasonings. Add to the Treet and cook until thickened and clear, stirring constantly. Add remaining ingredients, except rice, and simmer for 5 minutes. (Vegetables should remain crisp.) Serve over cooked rice.

4 servings

"PLANKED" TREET

1 can Treet
¼ cup barbecue sauce
2 cups mashed potatoes

1 (2-ounce) can whole
mushroom crowns, drained
(optional)
1 package frozen peas, cooked

Score Treet loaf and place on an oven-proof serving platter. Bake in 350° F. oven for 20 minutes. Remove from oven, brush Treet with barbecue sauce and wreath platter with the mashed potatoes. Top potato wreath with the mushrooms and broil for 7 to 10 minutes, or until potatoes and Treet are browned. Fill open spaces on platter with hot buttered peas.

4 servings



TREET BEAN BAKE

Cube half the contents of 1 can of Treet and cut the remainder into 4 slices. Combine Treet cubes with canned baked beans and pour into a shallow baking dish. Top with the Treet slices and bake in 350° F. oven for 20 minutes, or until Treet slices are browned and beans are bubbly.

4 servings

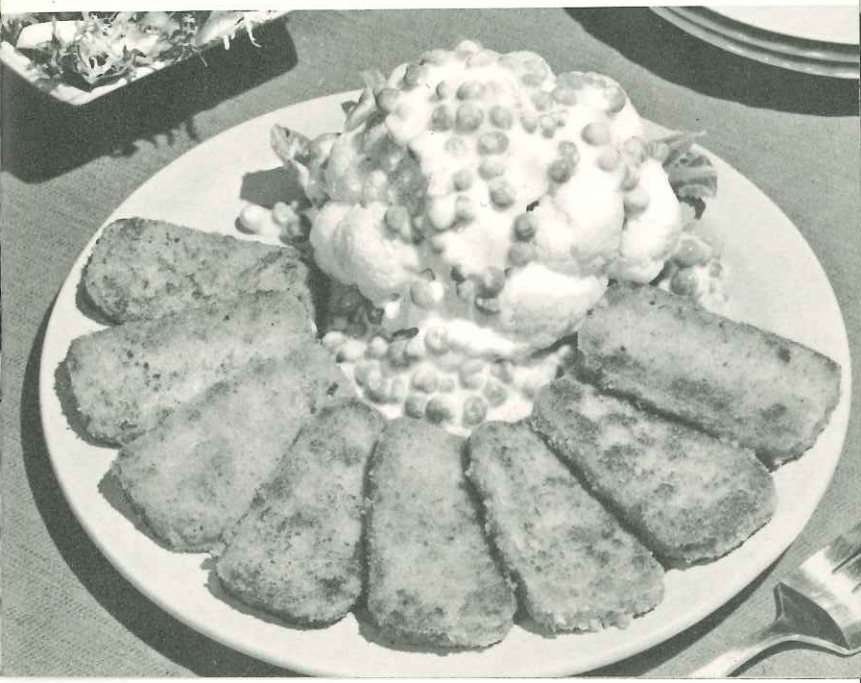
BREADED TREET SLICES

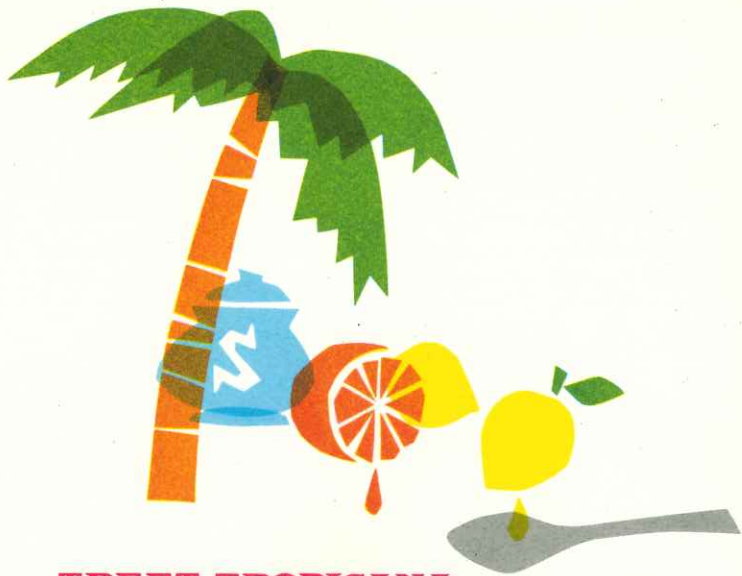
1 can Treet
1 Cloverbloom Egg

1 tablespoon milk
 $\frac{1}{2}$ cup fine bread crumbs

Cut Treet into 8 slices. Combine egg and milk and beat slightly. Dip Treet slices into egg mixture and then into the crumbs. Brown on both sides in a small amount of Cloverbloom Butter or Margarine. Serve with whole cooked cauliflower topped with creamed peas.

4 servings





TREET TROPICANA

1 can Treet
4 orange slices (peel left on),
cut in half
 $\frac{1}{2}$ cup raisins

1 tablespoon cornstarch
2 tablespoons sugar
 $\frac{1}{2}$ cup orange juice
1 tablespoon lemon juice

Cut Treet into 8 slices and place spoke-fashion in a shallow baking dish, alternating each slice with a half-circle of orange.

Add raisins to 1 cup water and bring to a boil. Combine cornstarch, sugar and fruit juices and add to the raisins. Cook over low heat until clear, stirring constantly. Pour sauce over Treet and orange slices and bake in 350° F. oven for 30 minutes.

4 servings

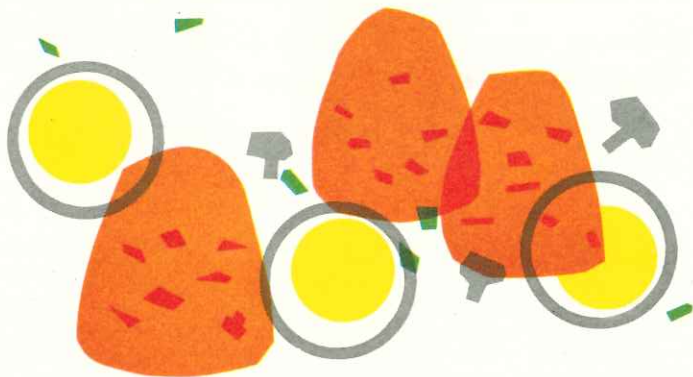
HASH MOUNDS ON CURRIED EGGS

2 cans Armour Star Corned
Beef Hash
¼ cup Cloverbloom Butter
or Margarine
¼ cup flour
2 cups milk and liquid from
mushrooms

1 teaspoon salt
Dash of Pepper
½ teaspoon curry powder
6 Cloverbloom Eggs,
hard-cooked and sliced
1 (2-ounce) can mushroom
stems and pieces, drained

Pack hash into 6 oiled custard cups and bake in 350° F. oven for 30 minutes. Unmold onto a platter and serve with curried eggs. To make curried eggs, melt butter, blend in flour, add liquid and seasonings. Cook until thickened, stirring constantly. Add eggs and mushrooms and heat thoroughly.

6 servings





HASH ROUNDS AND LEMON-BUTTERED CABBAGE

2 cans Armour Star Corned
Beef Hash
 $\frac{1}{2}$ medium-sized head of green
cabbage, shredded

2 tablespoons Cloverbloom
Butter or Margarine
1 tablespoon lemon juice

Open both ends of hash cans, push contents out whole and cut each into 3 slices. Brown hash rounds in a small amount of butter, allowing approximately 5 minutes to the side.

While hash is browning, cook cabbage in a small amount of water for 5 to 7 minutes. Drain, add butter and lemon juice and toss lightly. Serve on platter, topped with the hash rounds.

6 servings

CHEDDAR HASH BAKE

Spoon contents of 1 can of Armour Star Corned Beef Hash into an 8-inch baking dish, spreading mixture evenly over the bottom of the dish. Sprinkle $\frac{1}{2}$ cup Miss Wisconsin Shredded Cheddar Cheese over the hash and spread contents of another can of hash over the cheese. Top with an additional $\frac{1}{2}$ cup of shredded cheese and bake in 350° F. oven for 30 minutes.

6 servings



HASH-STUFFED PEPPERS

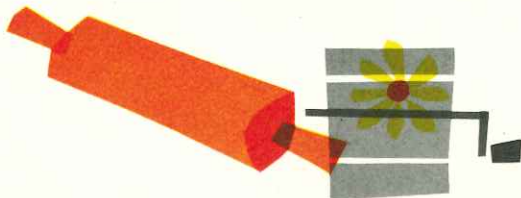
Remove tops and seeds from 4 green peppers and simmer peppers in water to cover for 5 minutes. Pile shells high with Armour Star Corned Beef Hash and place upright in an oiled baking dish. Pour $\frac{1}{2}$ cup water around peppers and bake in 350° F. oven for 30 minutes or until hash is browned. Top servings with heated, undiluted canned tomato soup.

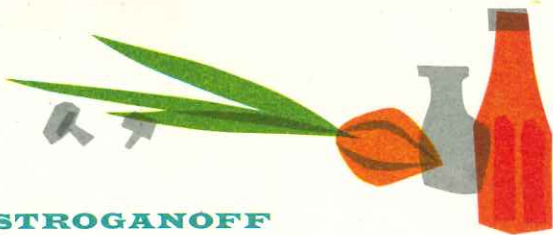
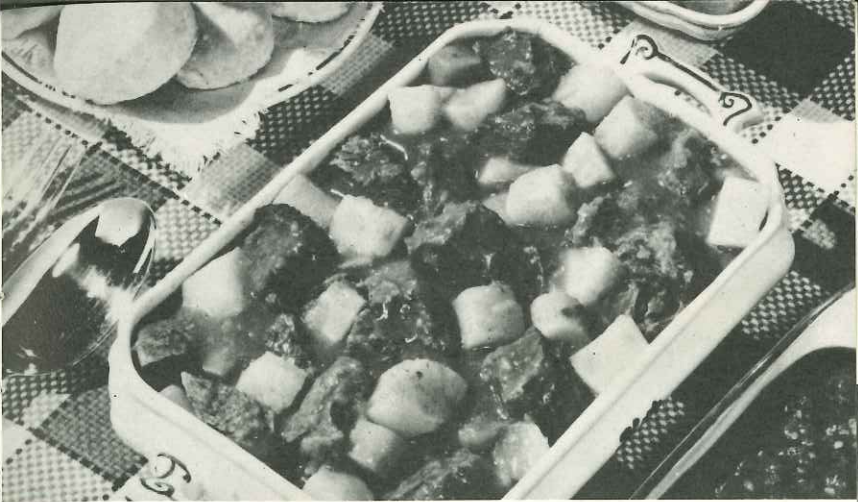
4 servings

QUICK BEEF PIES

Spoon contents of 1 can Armour Star Beef Stew into 4 individual casseroles. Top each casserole with 4 pastry triangles made from $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ cup Armour Star Lard and $2\frac{1}{2}$ tablespoons water. Bake in 425° F. oven for 20 minutes or until crusts are brown and stew is heated.

4 servings





BEEF STROGANOFF

1 can Armour Star Beef Stew
3 onion slices, separated into
rings

1 (2-ounce) can mushroom
stems and pieces
 $\frac{1}{4}$ cup catsup
 $\frac{1}{2}$ cup sour cream

Combine all ingredients except sour cream and simmer until onion rings are tender. Stir in the sour cream and serve stroganoff on bed of hot buttered noodles.

4 servings

QUICK SAUERBRATEN STEW

1 can Armour Star Beef Stew
1 tablespoon vinegar
2 teaspoons brown sugar
2 teaspoons minced onion

$\frac{1}{4}$ teaspoon ginger
 $\frac{1}{8}$ teaspoon ground cloves
Dash of pepper
 $\frac{1}{2}$ small bay leaf, crushed

Combine beef stew with other ingredients and cook over low heat about 10 minutes, until flavors are thoroughly blended.

4 servings



EASY-DOES-IT BEEF STEW AND DUMPLINGS

Spoon contents of 2 cans Armour Beef Stew into a large saucepan or pot roast kettle with tight fitting cover. Add 1 cup water, cover and bring to a boil. Top boiling stew with contents of one tube of refrigerator biscuits. Cover pan and cook over medium heat for 12 minutes. Serve stew topped with the dumplings.

5 to 6 servings

QUICK CHILI MAC

Spoon contents of 1 can Armour Star Chili into a heavy saucepan. Add $\frac{1}{2}$ can of water and bring to boiling. Stir in 1 cup uncooked elbow macaroni, cover and cook over medium heat for 15 minutes, or until macaroni is tender.

4 servings

MACARONI VIENNESE

1 can Armour Star Vienna
Sausage
2 cups cooked macaroni

1 (10½-ounce) can cream of
celery soup
1 package (1 cup) Miss
Wisconsin Shredded Cheese

Brown Vienna sausage in a small amount of Cloverbloom Butter or Margarine. Heat together macaroni and soup, stir in the shredded cheese and spoon into a shallow casserole. Place under broiler just long enough to lightly brown the surface. Top with the Vienna sausages.

3 servings



ORANGE MARMALADE GLAZED CHOPPED HAM

1 can Armour Star Chunk-Style
Chopped Ham
Whole cloves

$\frac{1}{4}$ cup orange marmalade
2 tablespoons water

Place chopped ham loaf in shallow baking dish, score top and stud with whole cloves. Bake in 350° F. oven for 15 minutes. Dilute marmalade with the water and spoon over meat. Bake an additional 10 minutes to glaze.

4 servings



BEEF AND RICE, NEW ORLEANS

1 can Armour Star Chopped Beef
 $\frac{1}{4}$ cup Cloverbloom Butter or
Margarine

1 cup dry pre-cooked rice
 $\frac{1}{3}$ cup chopped green pepper
 $\frac{1}{3}$ cup chopped onion

$\frac{1}{4}$ cups tomato juice
 $\frac{1}{2}$ teaspoon Worcestershire
sauce

1 teaspoon salt
 $\frac{1}{4}$ teaspoon dry mustard
 $\frac{1}{8}$ teaspoon pepper

Cut half the loaf of chopped beef into 4 slices and cube the remainder. Brown the slices lightly in butter and remove to a warm plate. Add rice, green pepper and onion to the drippings and cook until rice is golden brown. Add remaining ingredients, cover pan and simmer for 5 minutes. Stir beef cubes into the rice and serve on platter topped with the beef slices.

4 servings



CREAMED DRIED BEEF IN POTATO CUPS

1 (2½-ounce) jar Armour Star
Sliced Dried Beef
¼ cup finely chopped celery
4 tablespoons Cloverbloom
Butter or Margarine
4 tablespoons flour

2 cups milk
⅛ teaspoon pepper
½ cup cooked peas
3 cups seasoned mashed
potatoes

Cut dried beef into small pieces, combine with the celery and brown lightly in the butter. Blend in the flour and add milk gradually, stirring until thickened. Season with pepper, add peas and heat through. Line individual casseroles with mashed potatoes, heaping high around the edges. Fill hollow with the creamed mixture and broil until potato peaks are browned.

4 servings



Reach for the star

ARMOUR AND COMPANY • GROCERY PRODUCTS DIVISION • CHICAGO 9, ILLINOIS